

Japanese style hamburger patty

Cuisine: Japanese

Food category: Pork

Author: Steve Shih

Company: Retigo Asia Limited



Program steps

Preheating: 250 °C

1	Combination	30 %	Termination by time	00:08 hh:mm	220 °C	80 %	
---	-------------	------	---------------------	----------------	--------	------	--

Ingredients - number of portions - 1

Name	Value	Unit
Ground Beef and Pork blend	500	g
Onion	100	g
Panko Bread Crumbs	30	g
Milk	30	g
Eggs	50	g
Salt	3	g
Black Pepper	2	g
Nutmeg	1	g

Nutrition and allergens

Allergens:

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	42 kJ
Carbohydrate	1.5 g
Fat	0.3 g
Protein	0.9 g
Water	0 g

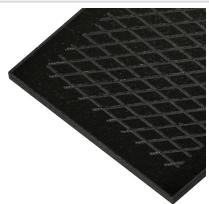
Directions

1. Cooking Instructions :
(how to make hamburger patties)
 - 1) Chop half the onion finely.
 - 2) Sauté the chopped onion until brown.
(3 minutes on medium-low heat, then 5 more minutes over low heat.)
 - 3) Cool down the sautéed onion thoroughly.
 - 4) Knead the ground meat thoroughly with salt only first. Knead until sticky.
 - 5) Add milk to Panko and mix. Once the panko is moistened evenly, add it to the ground meat.
 - 6) Beat the egg well. Then, add it to the ground meat.
 - 7) Add sautéed onion (make sure it's cold), Black Pepper, and Nutmeg to the ground meat.
 - 8) Mix them all together until the mixture becomes sticky again.
 - 9) Divide in half and make 2 meatballs. If for 3 people, you can make 3 meatballs.
 - 10) Through the meatball from one hand to the other 5 times. It'll remove the air bubbles from the mixture. Then, shape it into a round patty to 80g. After the patties are done, cover them with plastic wrap and refrigerate them for 30 minutes.
2. Cooking now place these patties on a preheated accessories either pizza grill tray or roasting baking platter for 8 minutes on a grill settings.
3. Serve once it is cooked , serve with demi glace and Japanese lettuce.

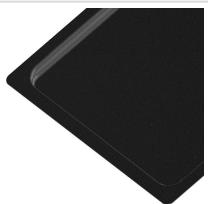
Recommended accessories



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill



Vision Snack